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MR MOSELEY'S ADDRESS

BEFORE THE

ESSEX COUNTY AGRICULTURAL SOCIETY,

At the Annual Cattle Show, at New Rowley,
September 25, 1834.

[Continued from page 315.]

In England, as in this country, the management of forest trees and wood lots is left wholly to the discretion of their respective owners, with this exception, that in England the government claim a right to certain large timber for purposes of naval architecture. In France, the whole forests of the kingdom, whether royal domains or private property, are under the direction of commissioners of the forests, and no individual can cut down an acre of his wood without permission of government. Such is the character of the laws, and the rigid system of inspection, that it is calculated the forests of France, and the supplies of wood from them, will never diminish, and that there will always be sufficient for domestic consumption, for fuel as well as for civil and naval architecture. Even during the revolution, when life, property, and the dearest rights of man were disregarded and involved in one general ruin, when havoc and plunder sought every thing which time and habit had rendered valuable, her great and extensive forests were sacredly preserved. England is abundantly supplied with mineral coal for domestic purposes, and for her extensive manufactories, while in France, wood is used almost exclusively. It is, therefore, highly important that she should have laws, and those strictly enforced for preserving her forests and woods.—Nor is it less important in our own country. I could wish all our forests and wood lots under the control of commissioners like those of France, although it might operate severely upon private rights. But, as in many other cases, these private rights might be yielded up for the public good. I would require every public highway in the commonwealth to be lined, on each side, at the distance of two or three rods, with the elm, button-wood, maple, ash, oak, or some other forest tree. This would not only afford a delightful shade for the traveller, but it would produce a highly valuable growth of wood. I have often felt a surprise that our farmers should not more generally cultivate trees, about their houses, for shade and ornament. This might be done with no expense, but a few hours of labor, and it would render their habitations more pleasant and give to them a great additional value, should they have occasion to sell; or should the estate descend to their heirs, these trees would be a living monument to their memories, while that raised by the hand of affection may have crumbled to the dust. With what feelings of veneration do we often see the majestic elm, spreading its mighty branches, and throwing its cooling shade around the humble mansion of some former personage. Such trees carry with them lessons of instruction to generations which never heard the voice of him who planted them.

Perhaps no country in the world is so highly favored in the beauty, variety, and utility of her forest trees as the United States; or perhaps I should say North America. Monsieur Michaux, a French gentleman, of much science and a distinguished botanist, made a voyage to this country in 1802 for the purpose of examining our forests, and in 1806 he was employed by the French government to undertake another voyage under the orders of the administration of French forests. He devoted several years to obtain a knowledge of the properties, variety and utility of various sorts, as applied to the arts. He states, that the number of sorts of American forest trees, whose growth amounts to thirty feet at least, and of which he has given a description, amounts to 137, of which ninetytwo are employed in the arts. In France there are only thirtyseven which grow to that size, of which eighteen only are found in their forests, and seven only of these are employed in civil and maritime architecture.

There is one subject, connected with forest trees, upon which there appears to be a diversity of opinion, and which I wish to present to your consideration, that you may compare it with your own experience. It is, as to the best time to fell timber, with a view to its durability. To me, it is a matter of much surprise, that the opinions of practical men are not uniform and settled upon this subject—a subject so important to almost every man in society, and particularly to those who have any interest in civil and naval architecture. The subject appears to be as unsettled in Europe as in this country, or rather the prevailing opinion in both countries is probably erroneous. It appears to be the more general opinion in Europe and in this country, and the practice has conformed to this opinion, to fell timber in the winter, or while the sap is down; or to be more precisely accurate, in the month of February in the old of the moon. In France, by a royal ordinance of the year 1669, the time of felling naval timber was fixed from the first of October to the fifteenth of April, in the wane of the moon. Napoleon, having adopted the opinion that ships built of timber felled at the moment of vegetation, must be liable to rapid decay, and require immediate repairs, from the effect of the fermentation of the sap, in those pieces which have not been felled in proper season, issued a circular order to the commissioners of the forests, that the time for felling naval timber should be abridged, and that it should be in the decline of the moon, from the first of November to the fifteenth of March. Commodore Porter, of the American Navy, in a communication which appeared in the American Farmer, gives it as his opinion, that the most proper season for felling timber, with a view to its durability, is in the winter, when the sap has ceased to circulate. He is of opinion that the moon has a powerful influence upon timber, as well as upon many other things.

Notwithstanding this powerful array of authority for felling timber in the winter, while the sap is down, to increase its durability, many experiments have been made which seem to establish the fact that timber cut when the sap is in most active circulation, is most durable. Mr Benjamin Poor, the owner or occupant of Indian Hill Farm, in this county, in a communication to Gorham Parsons, Esq. published in the Massachusetts Agricultural Repository, states the following fact as within his own knowledge and observation. His grandfather, in the fall of the year 1812, selected two white oak trees, size, situation, general appearance as to age and health and the soil, as near alike as possible. In the month of March following, in the old of the moon, one tree was cut, the timber carried to the mill and sawed into suitable timber and scantling for an ox cart, and put up to season in the open air. The middle of June the other tree was cut, carried to mill, and sawed as the former, suitable for an ox wagon, and put up in the open air to season, and treated in every respect like that cut in March. In the fall of the year, both parcels of timber were housed and in the spring following an ox cart was made from one and an ox wagon was made from the other parcel, both painted, and the work alike in all respects. They were used principally for hauling stone, and if there was any difference in the service to which they were used, it was that the June timber had the hardest. They were both housed in winter and commonly remained out in summer. Mr Poor says, at this time (1821) the one made of timber cut in March is very much decayed, the sides defective, much bruised, and a general appearance of decay, while that made of timber cut in June is perfectly sound, has not given way nor started in the joints, or in any respect appears half as much worn as the other, although it has had the hardest service.

The late Hon. Timothy Pickering, the first President of our Society, whose zeal and intelligence, connected with his long experience and great industry, give to his opinions much value, appears to have been of opinion, that the best time for felling timber trees for durability, is, when the sap is vigorously flowing. He states the following fact, as communicated to him by Joseph Cooper, Esq., of New Jersey, a practical farmer. Mr Cooper's farm lay upon the banks of the Delaware, nearly opposite Philadelphia, and was exposed to the ravages of the British army while occupying that city. Pressed for fuel, his fences first fell a prey to their necessities, and in the month of May, 1778, they cut down a quantity of his white oak trees; but circumstances requiring their sudden evacuation of the city, his fallen timber was saved. This he split into posts and rails. The ensuing winter, in the old of the moon, in February, he felled an additional quantity of his white oaks, and split them into posts and rails to carry on his fencing. It is now, said Mr Cooper, twentytwo years since the fences made of the May fallen timber were put up, and they are yet sound; whereas those made of trees felled in February, were rotting in about twelve years.

Mr Pickering treats the notion, that the moon has an influence upon timber or vegetation as visionary.

I have before said, that it is not yet well settled whether the moon has any influence upon vegetation. It is, indeed, a singular fact, that this subject should remain unsettled even to the present day: and yet it is so far unsettled, that probably one half of our farmers who have occasion to sow a field of turnips, would prefer the old of the moon. I have never had any belief in the supposed influence of the moon, and have generally adopted the opinion, that industry and sunshine will do very well without any aid from the moon. I have generally ranked this opinion of the moon's influence, with those superstitions which would give importance to the circumstance, whether the moon was first seen over the right or left shoulder or whether an enterprise would be successful commenced on Friday. And yet some men of great science and experience are firm in the belief of its influence.

It would be an amusing exercise to collect the various opinions and facts, both ancient and modern, upon this subject, but it would far exceed the limits of this discourse. I will however remark, that the ancients paid great regard to the age of the moon in the felling of their timber. Their rules appear to have been to fell timber in the wane of the moon, or four days after the new moon; some say let it be the last quarter. Pliny orders it to be in the very article of the change, which happening in the last of the winter solstice, the timber he says, will be immortal. Columella says, from the twentieth to the twentyeighth day. Cato, four days after the full. Vegetius, from the fifteenth to the twentyfifth for ship timber, but never in the increase: trees then much abound with moisture, the only source of putrefaction.

Commodore Porter, we have seen, is of the opinion that timber should be felled in the old of the moon to give it durability, and he expressly says that its influence is nearly, if not quite as powerful as the sun. The commissioners of the French forests require such timber to be cut in the old of the moon, and such has been the standing regulation from the year 1669.

Mr Staples, of Turner, in the County of Oxford and State of Maine, in a communication in the New England Farmer, describes himself as above the age of seventy years, and during the greater part of that time has been a practical farmer. He removed to this place at the age of twentywo, when the country was new, and was among the five first settlers, and has given particular attention to the moon's influence on timber, vegetation, &c. He says, that it is a truth, that the moon operates upon the earth and everything which grows upon it, much more powerfully than is generally imagined. It is also true, that the effects of her operation vary regularly, as she passes through her orbit or monthly course. Timber cut in the wane of the moon, will be much more durable than it would be if cut between the new and full moon. Her operations are so great and so different in the various parts of her orbit, that by cutting one three hours before the new moon, and another of the same kind six hours afterwards, and preserving them one year, a very striking difference in the soundness of them will be discovered. If I had known, says Mr Staples, as much at the age of twentytwo years, as I now do, relative to this subject, I am satisfied it would have benefitted me more than a thousand dollars, particularly in clearing hard wood land and in getting durable timber for buildings of all kinds, and for sleds, carts, &c.

He says, I have found by experience that fruit trees set out in the wane of the moon, and particularly on the last day of the last quarter, are more likely to live and be flourishing, than when set out at any other time. I have proved by experiments, for ten years in succession, that an apple tree limb or graft, cut off in the month of May, about three hours before the moon changes, and carefully set out, will grow and do well.

Another writer says, that in the months of May, June, and July, oak trees, in the new of the moon will readily part with the bark, when, in the old of the same moon, the bark will adhere closely.

Such are some of the opinions and facts to support the affirmative of this question: but opposed to these opinions may probably be found most of the scientific and practical agriculturists of the present day. Doctor Dean and Colonel Pickering, men of great experience, practical knowledge and accurate observation, consider these notions of the moon's influence as visionary. There are certain operations of the moon upon the earth, which are obvious and admitted by all. It affords us light by night, it turns the earth in some degree from its elliptical orbit, it occasions a small oscillation in the earth's axis, it causes the ebbing and flowing of the sea, and a like effect upon the atmosphere. But heat which is the cause of vegetation has never yet been discovered in the collected rays of light from the moon. Experiments, made at the Royal Observatory in Paris, have proved, that the light of the moon condensed by a powerful lens, had no effect whatever in altering chemical products, though very sensibly and easily affected by the light of the sun. Another fact is, that the most opposite weather in different parts, take place at the same instant of time, and of course under the same phases of the moon.

It was probably from opinions prevalent in the days of Soloman of certain influences in the heavens, that he was led to make the mild rebuke, He that observeth the winds shall not sow, and he that regardeth the clouds shall not reap.

I now come to a topic, which, although more immediately connected with the department of horticulture, is still within the objects of this society. I refer to the cultivation of fruit trees. We are told that man, in his primeval state, as he came fresh from the hands of his Creator, and, arrayed in purity and innocence, was placed in a garden of fruits to dress and till it. This employment so congenial to the purity and perfection of his original character, has lost nothing of its favorable influence in leading the mind to virtue and happiness. It has often been a matter of surprise to me, that the attention of our farmers has been so little directed to the cultivation of fruits, and especially, when we consider, that they are strongly urged to a consideration of this subject, by every motive of profit, health and pleasure. There is nothing which a farmer can raise upon his farm with so little trouble and so great profit as valuable fruit trees; and yet nothing is more rare than to see a farm house with a variety of valuable fruit trees attached to it. The most that we usually find is perhaps a few old apple trees, which show the marks of long neglect, and perhaps one or two decaying pear trees, bearing hard and crabbed fruit. With but a few hours' labor every year, a great variety of the best fruits may be obtained. Our climate is exceedingly favorable for the cultivation of apples, pears, cherries and plums. These are trees usually of long life. The apple tree will continue in bearing fifty or sixty years. But a few years since there was an apple tree in the garden of the Wylly's family in Hartford, Connecticut, which was set out by the old Secretary, before the middle of the seventeenth century. The pear tree is usually of longer life than the apple. The old Endicott pear tree in Danvers was planted by Gov. Endicott in 1630, and is more than two hundred years old. Although much decayed it still bears fruit. The cherry and plum tree often live to a great age. It is therefore not one of the least considerations in planting these trees, that we are rendering a valuable service to the generations which are coming after us.

As to the matter of profit, I would inquire in what manner an acre of ground, in the ordinary course of cultivation, can be made so profitable as in the cultivation of fruits. Good fruits will always find a good and ready market. After the trees are set out the ground may be cultivated for many years, with little or no injury to the crop, and with great benefit to the trees. The trees, themselves will require little other labor than pruning, and this may require one day annually. If the fruit be judiciously selected, it would sell in the market for more than the whole crop of corn, potatoes or grain, and pay for gathering and marketing. Even in the Newburyport market, good peaches will bring from three to four dollars a bushel, cherries and plums from four to five dollars, pears from one dollar fifty cents to two dollars, and apples one dollar a bushel. Take for instance a premium crop of corn or any other grain, after deducting labor, &c. fifty dollars would be a liberal amount for profit, and yet I cannot but think an acre of good fruit would yield a profit of four times this amount.

Fruit is also one of the greatest luxuries which God, in his providence has given to man. Have you not been at the festive board loaded with all the dainties which wealth and taste could collect from this and other climes? And have you not seen that those ripened in our own sunshine have always been preferred? What foreign fruit can compare with the mellow blushing apple, the luscious pear, and the peach which fills the room with its fragrance? And yet all these we may have with very little labor and very little expense. If I am told that accidents often attend the cultivation of fruit, which disappoint our expectations, I would inquire what crop of the farmer is not liable to accident? Frost, and drought, which often injure fruit, are no less injurious to tillage crops.

Ripe fruit also contributes greatly to health. I have seldom known a family of children, accustomed to the daily use of ripe fruit, who have much occasion for a physician. It prevents in both old and young dysenteries, cholics, and various other ills which flesh is heir to, and gives the form of health and strength so essential to our happiness. This is a cheap medicine, much cheaper than that presented by a physician, which we must pay dearly for, and his visit beside.

Every farmer should be well acquainted with the operations of grafting and budding. It is an art attended with no difficulty and may be learned in one hour. A little practice will enable any person to perform the operations with great rapid-

ity and success. I deem a knowledge of these simple arts so important, that I would make the knowledge of them, an essential part of a young gentleman's education.

The peach is probably the most short lived tree of all our fruit trees, but it is renewed with very little trouble. Plant a peach stone in the place where you want a tree to grow, and it is very sure to come up and flourish. The better way is, however, to have a nursery. Take a few feet of ground in the garden and in the fall plant a number of stones. At two years' growth the tree may be budded with fruit which you know to be excellent, and in the fall of the year the tree may be transplanted to the place where you wish it to stand. Let it have a southern aspect, at the south side of the house or barn, or on the south side of a hill, and it will for several years produce fruit abundantly, which will repay all your labor and trouble. When it decays let it be renewed by another. In the same manner other fruit trees may be produced.

It is a happy circumstance for New England, that agriculture is considered among her most honorable and useful employments. Of those who have taken a deep and lively interest in its success and given the result of their experience for the benefit of the public, we name with no common emotion Timothy Pickering, our late President, who was distinguished, not less for his rank in the army of the revolution and in the councils of the nation, than for his unwearied and successful devotion to agriculture. His mortal remains now repose in the bosom of that earth, which when living he so industriously cultivated, while his spirit walks abroad to cheer and encourage and elevate his agricultural brethren. But we are not left alone. There remain to us living examples of all that is honorable, beneficent, manly, in Lowell, Welles, Prince, Parsons, Perkins and many others. These men, with ample fortunes, cultivated minds and refined taste, have given a character to agricultural pursuits which they did not possess before. They have not only raised two blades of grass, where one only grew before, but they have made the bramble give place to the luxuriant fruit tree. In the society of such men for fellow laborers, who would not be proud to be a farmer. To the clergy of our society we are much indebted for countenance and aid. Colman and Perry not only "point to heaven and lead the way," but they teach to strew this thorny path of earth with fruits and flowers. With such company our employment will be honorable, and circumstances may render it profitable.

IMPROVEMENT IN BEE HIVES.

We have made an improvement in the construction of hives last summer. It is very simple —so much the better. Cut a door in the hive at the usual place, 5 or 6 inches wide in a small hive and 7 or eight in a large one, and about an inch and a half high; the upper part should be made perfectly straight by marking it and cutting with a drawing knife. Put a piece of board in this place, jointed straight, allowing just room enough between it and the board on which the hive sets for the bees to pass conveniently, and allow almost, but not quite sufficient space above for the bees to pass.—By this window bees will be supplied with fresh air, when it is necessary to confine them to their hives by closing the door. If it be thought that this plan allows too much light, the upper aperture may be stopped while the other is open, by laying a piece of board over it supported by a couple of nails driven into the hive on which it is laid; a part of the door may also be stopped if considered necessary.

This improvement costs a mere trifle, and we find that it affords many important advantages, and is applicable to hives of almost every description. We made hives in this manner at first, mostly for the purpose of preventing robberies. When bees are attacked, they frequently join the assailants, go off with them and carry away the honey. We lost 60 or 70 pounds from a hive in that way last fall; we stopped them up a day or two at a time as they appeared to be disturbed by robbers, allowing them a little air; we left them open in October, supposing it to be too cool for them to be molested, and being absent, we supposed that they were robbed in some warm days that occurred in that month. We lost a swarm of bees and about 30 pounds of honey in the same way the fall previous. Hives made in the manner above described may be stopped up at the door for several days, perhaps for several weeks, without injury, as the window will allow them sufficient air for respiration. Hives made in this manner may be safely stopped up, when necessary to move them from place to place, or to do any work near the hives, or when any attention is necessary to the hive or others near it; and hives of this construction will not be so liable to suffocation, as the snow on the board outside and the dead bees and other matter falling down on the inside, and the water falling upon the board will be much more likely to stop up the door of the hive than the window above. Another important advantage, the bees may be safely confined to their hives during winter and spring until the weather is warm enough for them to go out without injury. We lost several hundred bees last month by their going out on warm days, and becoming chilled so that they could not return. We thought that they would not go out in the winter as we had put boards on the front of the bee-house to prevent their being revived by the sun's shining on the hives. Had it not been for this we should doubtless have lost thousands. They are now confined to their hives where they must remain until they can go abroad with safety.

The greatest disadvantages that we have experienced in managing bees, are done away by adopting the above improvement, and we hope that others will be benefitted by it.—*Yankee Farmer.*

Raising stock.—S. Look, in the Genesee Farmer states as follows: Last year, being in possession of nearly a dozen remarkably fine calves, of the "Improved Durham Breed," in the rearing of which I desired to be as good and economical as possible, I was induced to try a variety of food. The following plan proved most successful:—To mix with a small quantity of milk, a portion of boiled potatoes and fine bran. When the animals were 3 or 4 months old, I changed their diet to coarse bran and warm water; and I think, by this method, I can now produce a number of calves equal in height of condition and symmetry of form, to any in this section of the country.

Geology.—In the last number of the Tracts we adverted very generally to the course of lectures by Professor Silliman. On Friday evening April 10th, he gave the last, which was a brilliant and interesting exhibition, even superior to any previous effort. How very narrow minded must that man be, who looks upon the face of nature, and settles down in the belief that the hills, the dales, the ocean, and the innumerable tributary streams, present the same appearance they did at the moment they were called forth into existence by the Creator. Professor Silliman intimated that the earth was probably a ball of fire, at first. That its centre is now an immense mass of liquid fire, all philosophy seems to prove beyond the possibility of doubt. The elevations of the mountains, and the dreadful destruction of the primitive colossal animals, were all brought about by the agency of an internal force, which must have been that of heat, seconded by the rush of water in conseqnence of the derangement of those boundaries, which had once confined it to particular places.—*Scientific Tracts.*

Hammering Stone.—A physician of this city has invented a machine, recently patented, for hammering and facing granite, or any other kind of building stone. The mechanic who constructed a model for the patent office, at Washington, informs us that he considers it in the light of a happy discovery, as faced stone may be shortly afforded as cheap as brick. A number of hammers, weighing not far from twelve pounds each, are set in motion either by steam or water power, and move with such rapidity that the fragments fly like dust in a windy day. All the hammers move diagonally across the stone, in two directions, thereby completely levelling and smoothing it by simply passing the block onward under them and back again. One of these machines, on a large scale is being erected at South Boston. Should it answer the expectations of the inventor, the old fashioned method of hammering stone will be wholly neglected as one machine will accomplish as much in a day as twenty or thirty men.—*Scientific Tracts.*

Silk Manufacture.—Mr Gay of Poughkeepsie, has arrived in this city, with the intention of establishing a silk manufactory here on a permanent basis. He has by close observation, much experience and uncommon talent, succeeded in striping the manufacture of silk of all mystery and difficulties. He has reduced it to a simple and certain business, capable of producing regular returns, and discovers the best evidence of the fact by his determination to carry on the manufacture himself in several different places. Those desirous of seeing the beautiful fabrics in his possession, and the plans by which they are produced, will find it to their advantage to call on Mr Bly denburg at his office in Apothecaries' Hall, where further particulars may be learned.—*N. Y. paper.*

Permanent Ink for marking Linen.—Take of lunar caustic (now called argentum nitratum) one drachm; weak solution, or tincture of galls, two drachms. The cloth must be first wetted with the following liquid, viz. salt of tartar, one ounce; water, one ounce and a half; and must be perfectly dry before any attempt is made to write upon it.

THE DAIRY.

[Translated from the French, for the New England Farmer.]

CHEESE.

[Concluded from page 305.]

PARMESAN CHEESE.

It is especially in the environs of Lodi, that most of the Parmesan cheese, the reputation of which is established in every country, is made. Those which are carried into the market are made in autumn. It is remarked that the cows which produce the milk of which it is made, pasture in aquatic prairies, but covered with abundant fodder, and that in autumn, the time when the most is made, they are fed almost exclusively upon rice straw.

The manufacture of Parmesan differs but little from that of the Gruyere. Many cows are equally necessary to produce the necessary quantity of of milk. The milking of the evening is mixed with that of the morning; the whole is poured into a kettle suspended by a crane, over a moderate fire. Whilst the milk is heating, the necessary quantity of saffron for coloring the curd a fine yellow is mixed with a portion of milk. When the milk is rather more than luke-warm, this mixture is poured in, and the rennet is introduced, stirring the liquid so as to spread equally the yellow coloring and the rennet. The kettle is immediately drawn from the fire and covered. When the curd, is well formed, it is cut in every direction with a wooden sword: the kettle is placed again over the fire, and a *brassoir* with nine pegs, is plunged into it and stirred round, afterwards it is stirred for a quarter of an hour with a *brassoir* with four pegs. Care has been taken to renew the fire, and as soon as the particles have acquired consistency, the kettle is taken from the fire. After a few moments the curd settles at the bottom of the kettle; the superfluous whey is taken off—and then the curd, which is drained in a cloth suspended by the four corners.

As soon as the curd becomes cold, it is put into a wooden mould placed upon the table because it has no bottom; a wooden dish is placed above, on which is a very heavy weight, and thus it is left until the next morning.

It is then taken out of the mould and carried to the store house, 24 hours after it is salted on the top and sides, and each day afterwards, during from 15 to 20 in winter, and 12 to 15 in summer, it is turned and salted each side alternately.

It is afterwards kept in a cheese room neither too dry nor too moist; it is turned every day and rubbed with oil from time to time.

The Parmesan is much drier than the Gruyere, and keeps a much longer time; its flavor is also different. Its superiority may be attributed to more cooking and stronger pressure. These are two things very easy to introduce in the manufacture of the Gruyere.

CHESHIRE CHEESE.

This cheese, of such repute in England, and which always sells with us at such a high price, has the consistency of Parmesan, but less flavor. Some of it is made which weighs a hundred pounds, and it is pretended that these are the best. They are made in the form of a pine apple. They last for many years.

The milk of the evening before is skimmed and the cream set by, because it is not thought proper to enter, in this state into the composition of the cheese. Almost the whole quantity of the skim milk, with the exception of that which is to fill the kettle to be put over the fire, is turned into the cheese tub (a kind of high narrow tub, the lower part of which is larger than the upper.) When the milk in the kettle is well heated, half of it is turned into the cheese-tub, and the other half is put into the cream which is set by. These operations should be finished just as the morning's milk is drawn. Then the necessary quantity of this new milk is poured into the tub. During this time the cream, upon which the very hot milk has been turned, becomes liquefied by the heat, and it is mixed, in the tub, with the mass of milk which is there. All the foam which has collected upon the surface in consequence of the different movements of the milk is taken off carefully.

Then the rennet and the coloring matter are introduced. We have mentioned the manner of preparing the rennet for the Cheshire cheese; the coloring matter is an infusion of roucou or annotto. As soon as the infusion of rennet and roucou have been turned in, the whole is well stirred with a large wooden spoon. Then the tub is covered with a wooden cover, upon which is placed a cloth, and the milk is left until it has curdled, which takes place in about an hour or an hour and a half.

If the milk has been put hot into the pan, the curd will be firm, and the whey which leaves it, will be of a beautiful pale green; this is a desirable result. If, in continuing the process, the mass is found to be too cold, hot water or milk may be turned into it, or a vase full of boiling water placed in it; but this can only be done before the coagulation takes place. When on the contrary, the milk has been too hot, the process must go on as it can; as soon as the whey can be separated from it, it is set to cool and turned into the tub to cool the curd. When the milk is properly curdled, it is cut with a wooden sword, in every direction and the whole mass is broken by plunging the hands in, and kneading it completely. When this is done, the tub is covered and the curd is left for a few moments, which collects and settles at the bottom. Then all the whey is taken off that can be, then, separating the tub in two by means of a movable partition which does not join perfectly, the whole of the curd is put on one side, and above it a plank with a heavy weight is placed; the whey thus runs off, and this process is repeated, by passing the curd alternately from one side of the partition to the other, as long as any whey can be taken off.

The curd is then pounded in a tub, and a form or mould lined with a thin cloth is filled, in such a manner that the curd forms a cone at the top. This form is filled with holes all round it: the curd is crowded into it as much as possible, then the corners of the cloth are gathered up; upon the top of the cone a board is placed with a weight of 50 pounds. Whilst it is thus in press, iron skewers are placed in the holes of the mould, and are alternately drawn out to let out the whey. When all has run out, the cheese is turned out, crumbled up again and placed in another cloth: the whole is then returned to the form, which must be previously washed in warm whey, and the weight replaced. This process is repeated as often as any whey can be extracted.

In this state it is taken from the mould, kneaded anew, mixing with the paste a handful of salt; afterwards it is placed in another form similarly lined with a cloth, only finer, and surmounted with a smaller circle, to preserve to the cheese the form of a cone; it is placed under a heavy weight, and the skewers are taken out as before. After all the whey has been extracted by this means, it is left under the press until the next morning.

Four or five days afterwards, the base of the cheese is enveloped in a fine cloth; it is placed in an osier wattle, and put half way in brine, and the upper part covered with fine salt. It is then turned once every day, always salting that part which is out of the brine; and after three days, it is taken from the wattle, and surrounded by a wooden circle nearly as high as the cheese. It is thus put upon a bed of salt; it is left there eight days, care being taken to turn it every day and to salt the upper part.

Finally, the cheese is put into warm water, washed with a brush, and wiped well with a cloth. Two hours after this last process, it is well greased all over with about two ounces of fresh butter, and then placed in the cheese room, which should be dry and hot.

We cannot further pursue the description of the different processes for the manufacture of cheeses, although there would be still much to say upon the subject: but we think what we have said is sufficient to be well understood.

To resume, we will remark that the fabrication of cheeses, is composed in general, of three principal processes.

The first consists in curdling the milk; we have sufficiently explained the means employed to attain this object, and we can add nothing to what we have said.

The second process is that of separating the curd from the whey. This is very important, because it influences considerably the duration and quality of the cheeses. We have seen, that cheeses intended to be eaten fresh are drained but a little: but the short time the cheeses are kept does not allow the whey to turn sour: and its presence even contributes to give them an agreeable flavor, especially pleasant in summer. Cheeses intended to be kept any time are drained with more care; and there is no doubt, that their duration would be longer if the press was employed, as is sometimes done in Brie. Finally, when cheeses are to be kept a very long time, it has been seen that it was necessary to free the curd from all the whey, and the more carefully this process is performed, the better it keeps; thus the press and the operation of cooking are the two principal means which lead to this end, and we have given sufficient examples of them. But there is still a method we shall point out. It is but a little used in France, although it might be so with much advantage: but it is employed in many provinces in England. This is, washing the curd in warm water, which is renewed until perfectly clear; then the curd is well squeezed, to get out the water, and placed under the press. This process presents many advantages, especially for cheeses which are to be kept a long time. First, the curd is perfectly freed from the whey; then, whatever may be defective in this respect, may be remedied, by the aid of greater or less heat in the water. Thus when the curd has but little consistency, it is washed in very hot and even boiling water; when, on the contrary, its consistency is such as is desirable, the water should be only lukewarm. We shall

be contented with our description of the use of hot water, if we can persuade the manufacturers of cheese to make experiments in that way.

Finally, the third process is the salting the curd. We have pointed out the different methods employed for this purpose; we will remark, that it appears to us that the use of brine as we have mentioned for the Dutch cheese and the Brie cheese would be preferable.

After these three principal processes, cheese require yet other care to preserve them. We shall speak of this directly, and now mention the use that can be made of the whey, after it is obtained from the cheeses.

UPON THE USE OF WHEY.

In most *cheese dairies*, the whey taken from the first cheeses, is given to the cattle; although it is estimated by some economists, that the loss is a tenth part of the cheese. It is very easy to extract the cheesy substance which remains in the whey which is drained from the curd, whether cooked or not, and in all stages of the process.

Two methods present themselves for obtaining this cheesy substance: these are evaporation and coagulation. The first would be too expensive, while the second is prompt and easy.

We are going to point out the process employed in the dairies of Gruyere, of Jura, of the Vosgi and in those of Italy, where the Parmesan is made.

When the curdled milk is taken out and only the whey remains in the kettle, it is placed back over the fire, and boiled; a little fresh milk is added to the whey, and afterwards a certain quantity of sour whey; and soon it forms in lumps and when sufficient of the acid whey has been poured in, and no more cheesy substance remains, the whole is turned into a kind of cloth bag which retains the lumps. The sour whey kept in tubs in reserve, is replaced by part of that which first runs out, and the surplus given to the cattle.

This second cheese, which is thus obtained, has less consistency than the first, but is more delicate. It is eaten with or without salt. It used by the persons employed in the mountains to make the cheeses. Some are also salted, which are consumed on the farm. It does not seem that any attempt has been made to preserve them a long time.

This cheesy substance is called *serai-brocotte*, according to the places where it is made. In Auvergne, before extracting this cheese, the cream which may remain floating in the whey, is taken off. The following is the manner of doing this. About a twelfth part of new milk is mixed with the whey, and is turned into a kind of tub made with staves and as large round as it is high. The cream forms two or three times in 24 hours, upon the whey, a layer which covers it. When the whole of the cream has risen, the whey is allowed to run off through an opening in the bottom of the tub, which is closed by a stopper; afterwards all the cream taken from the whey is put together and butter is made from it. It is said that butter made from this cream is more delicate than that obtained the ordinary way. After the cream is thus extracted the *serai* which the whey may contain is taken out; but only by boiling, because the cheesy substance separates much more easily when the cream is taken off.

It is well known too, that whey is frequently used as medicine, and that pharmacists clarify it by means of an acid and filtration; there is still another way of using whey, but which it is true, can be profitable only for cow houses which are situated near large cities, and where these cheeses are made which are intended to be eaten fresh.

ON THE PRESERVATION OF CHEESES.

The care which cheeses require after they are entirely made, is not less important than that which is bestowed in their manipulation.

It is well to observe, first that to prevent as much as possible the decomposition of cheeses, the paste should be worked at times and in places where there are no flies: cleanliness, coolness, and darkness should be maintained in the cellars and places where they are kept. We have said that the salt, which is added to cheeses, is to retard their decomposition; but this alone is not sufficient.

Amongst the different kinds of cheeses, those which are of a soft consistency are the most often attacked by the mites of different flies, and especially by those of that which Rosier calls the *cheese leaping worm*. This mite swarms in the cheeses, where this fly has deposited its eggs, and is offensive to many persons: there are nevertheless, those who prefer the cheese when they are found, because the flavor becomes stronger in consequence.

The *ciron* (hand-worm) of the cheese, although very small causes much loss, it attacks in preference those cheeses which are half dry. To remedy these inconveniences, it is advisable to soak the cheeses in vinegar, or to expose them for some moments, to the smoke of burning sulphur. They are then brushed, and all the crevices searched to get out the insects, afterwards they are soaked in oil and wrapped up then in a cloth dipped in it. This method is especially efficacious with the *ciron*, it does not answer as well for the *skippers*, because these penetrate into the inside of the cheese.

Mites are the most destructive scourge of firm cheeses. They hatch under the crust, multiply to infinity and cause considerable loss. By being careful to brush the cheeses often with a brush, wipe them hard with a cloth, and wash the shelves where they are placed with boiling water, one may succeed in getting rid of them, and still after having brushed the crust of the cheese it is as well to rub it with a cloth soaked in a strong brine: afterwards when it is quite dry, it must be rubbed anew with a piece of woollen soaked in oil; this is the manner of acting with regard to the Gruyere cheese.

If mites become too abundant in the cheese room, the cheeses must be taken out, and the room purified by means of a *Guytonian fumigation*; * afterwards the walls are whitened with lime water. The shelves should be carefully washed and scraped and the cheeses replaced after being thoroughly cleaned one by one.

Finally, charcoal which is well known to possess an anti-putrid property, can be used for the preservation of cheese, but it is true that this method is only convenient for preserving a small number of cheeses. It must be pounded and the cheese covered with a thick layer of it. It is even said that a spoilt cheese will lose its bad flavor by treating it in this manner.

As it is sufficient for the preservation of cheeses, to protect them from the air and the attacks of flies and mites, they will keep in good condition covered with oil. The goat's cheese in the island of Cephalonia are preserved in olive oil, but this method although good, is not applicable on a large scale. After all the preceding remarks it will be seen that the art of treating milk in all its forms requires more precautions, care and especially cleanliness than it offers difficulties. It is then upon the activity and watchfulness of the mistresses of the house that the resources it presents depends, and to reduce to fixed principles the precepts it is necessary to observe implicitly, we will establish for rules, the following.

For that which concerns milk and its preservation,—1. The animals which produce it should be as carefully attended to with respect to cleanliness as to food:—2. All the utensils employed in holding and transporting it should be kept with the greatest neatness:—3. It should be deposited in a place of temperature favorable to its preservation.

In butter—1. The cream of which it is made should be taken from sweet mtlk, not in the least acid, and much less curdled:—2 It should not be kept a long time before making the butter, and if possible it should be churned every day:—3. It must be perfectly freed from milk by repeated washing, especially when it is intended for any supply:—4. The greatest cleanliness should be observed in the manipulations of which it is the object.

And with regard to cheese:—1. The rennet employed should be without odor:—2. Only fresh milk should be used:—3. When the cheeses are intended to be kept, all the whey should be extracted by the methods we have mentioned, and the salting should be done with the prescribed precautions.

These are the most simple terms to which this art may be reduced; and by conforming to them exactly, there is no doubt that the desired results will be obtained.

BIG-HEAD IN HORSES.—A CURE.—Mr Editor —In looking over your January number for the present year, I saw an inquiry from a plain farmer requiring some information relative to the big head in horses. I will say to him that it is not only a cure for big-head, but also big-jaw and shoulders, I have known it to cure many valuable horses. I have no doubt of the disease being scrofula.

TREATMENT.—*Bleed freely once a week*: for three or four weeks give the best corn. Put one ounce of the Bi-chloride of Mercury, (better known by the name of corrosive sublimate,) in one pint of alcohol, let it digest, then rub the part affected twice a day, morning and evening, until the part blisters well, then anoint the part with sweet oil; in a few days it will commence healing, then repeat the application once or twice more, and the horse is cured without the least scar or in the least disfigured.—*Turf Register*.

One today is worth two tomorrows.

Lying rides upon debt's back.

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* This fumigation is made in the following manner:—
muriate of soda, or pulverised kitchen salt, 3 parts;
black oxide of manganese (in powder, 1 part;
Water, 2½
These three are mixed together, and afterwards two parts of sulphuric acid, 66 degrees, are poured little by little into the mixture.

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, APRIL 22, 1835.

FARMER'S WORK FOR APRIL.

Irrigation.—Please to attend to the best methods which can be devised for watering your land. On some accounts it is more advantageous to lead water over grass ground &c., in a wet than in a dry time. In a wet time, early in spring, you may obtain gratis the wash of roads, filled to super-saturation with the deposits of manure made in winter, and water, with a little care, and almost no expense may be made to subserve better purposes as a *carrier* of manure than all the horses, wagons, oxen, carts, &c., that the farmer could command if he were as rich as Rothschild. Every good cultivator will take as good care of the wash not only of his barn yard but of the highway as he does of his crops or domestic animals. Happy is he who has the command of a little brook on a high part of his farm, which he can lead about almost as easily as he could a dog by a string, and cause it to dispense fertility wherever it wends its winding way.

When water stands high in brooks and rivulets it may be carried over higher parts of a farm than could be effected in a dry season, and spread where its deposits are most needed. It should be made to run in channels which have no more descent than is necessary to prevent it from becoming stagnant. If water intended for irrigation moves slowly, it leaves its riches behind it; if it runs rapidly it carries away the farmer's riches with it. In the first case it is an auxiliary or purveyor, in the second a robber of the soil. "The Code of Agriculture" gives the following directions for diffusing water over fields in the process of irrigation.

"After water is brought from the original stream into a new cut it is stopped at the ends, so that when the trench is full the water is compelled to run out at the side and flood the land below it. But as water would soon cease to run equally for any considerable length, and would wash the land out in gutters, it has been found necessary to cut small parallel trenches at the distance from 20 to 30 feet to catch the water again, and the same plan of spreading and diffusing is continued till the water reaches the main drain at the bottom of the meadow." For further remarks on irrigation and the agency of water in promoting vegetation, see Dr Spofford's Essay, *Complete Farmer*, p. 310.

Peas.—Field peas should, generally, be sowed as early in the spring as the ground can be put in proper order. The last week in April, or the first week in May will do very well, but if the soil is a light sandy loam, which is recommended for that crop, they may, in forward seasons, be sowed still earlier to good advantage. But when it is feared that the crop will be infested by bugs, it will be safer to sow them as late as the 10th of June. Col. Worthington, according to Memoirs of the N. Y. Board of Agriculture, "sowed his peas on the 10th of June six years in succession, and a bug has never been seen in his peas. Whereas his neighbors, who have not adopted this practice, have scarcely a pea without a bug in it. He supposes the season for depositing the eggs of the pea bug is passed before the peas are in flower." Col. Pickering, likewise was of opinion that the bug may be avoided by late sowing, but the hot sun in July or August will so pinch late sown peas that the crop will be small unless the land be moist as well as rich."

Dickson's Farmer's Companion states that peas cannot be raised to perfection without lime or other calcareous matter, either naturally existing in the soil or supplied by art. Changing the seed for peas is a matter of great importance, as peas are apt to degenerate. It is advised to bring peas for seed from a more northern clime, as those which ripen earliest are best. It is also a good plan to set apart a portion of the crop for seed, and select for that purpose the earliest pods as soon as they become ripe. The quantity of seed should be from two and a half to three bushels to the acre, when sowed broad cast. If sowed thin they will lie on the ground; but if sowed thick, they hold each other up with their tendrils.

MR CHANDLER ON CULTIVATING CORN.

Mr Editor—In answer to Mr Hamlin's queries on the culture of Indian corn, in your last paper, and agreeably to his request, I will state that for fifteen years before the last, I was located near the city of Boston, say about twelve miles; of course the climate is about the same as in or about the city. The farm that I cultivated contained a variety of soils, as most farms do in that vicinity. What I call a sandy loam, on a substratum of gravel, I consider best for corn, although most soils that will grow timothy and clover will grow corn.

The period that land should lie in sward, depends upon circumstances; such as the crop of grass and feed it produces, rotation of crops to be pursued, &c. Generally speaking, I should say from four to five years is the proper time; I plough as deep as the nature of the soil will admit. I prefer deep ploughing, say from six to eight inches, and furrowed light, so as not to disturb the sod.

The depth and time of planting depends much on the backwardness or forwardness of the season, state of the ground &c. If I do not put manure into the hills, I either mark the furrows with chains attached to a pole, or a similar machine; or furrow light with a horse plough, three and a half feet apart, in that case I cover the corn about one and a half inches deep with fine earth. If I put manure in the hill, I spread the manure with my foot so as to have the corn come as near the earth as possible, then cover all the manure and corn completely over; say about two inches deep. I prefer planting about the middle of May, if the season will admit.

As to the time of dressing, that likewise depends upon circumstances. If the field should be weedy or grassy, as is often the case, I dress as soon as I can see the corn in rows, say three inches high; and never plough or hoe after the tassels or flower spikes show themselves. As it regards topping or cutting stalks, relative to the effect it has upon the crop of grain, and the comparative value between the stalks, when cut green, or left on until harvesting, I think I shall offer some remarks hereafter. I will merely state in this, that the result of frequent experiments, has completely satisfied me that it is decidedly best not to cut them.

As to earthing up, or raising the earth round the corn, it is my opinion rather a damage than otherwise, as the nature of the roots, and the direction they take, does not require it. I merely draw up a small quantity, for the purpose of covering the small weeds, that grow so near the corn, that you cannot cut or remove them with the hoe. Coarse barn manure, I generally use for planting potatoes, or making compost for corn or other crops. Hog manure, I work into compost for putting in the hill for corn and vines.

The "Phinney corn" is the earliest and best variety of field corn, that I am acquainted with. The pure kind, may be had at Mr Barrett's Seedstore in Boston. In regard to the kind of turnip seed, I prefer the white flat, yellow stone, and Aberdeen; the two latter keep the longest, the former produces the most. I generally sow after passing with the cultivator, and before the last hoeing, which sufficiently covers the seed. The first rain that falls will completely cover all that the hoe leaves.

If Mr Hamlin should procure the true "Phinney corn," he will be puzzled, when he comes to harvesting, to find many ears that contain less than twelve rows, if at all, it will be on a stalk that contains a twelve rowed ear.

Thompson Island, April 12, 1835. D. Chandler.

The Silk Culturist.—A paper with this title has just been published in Hartford. It is to be issued monthly, and conducted by the Executive Committee of the Hartford County Silk Society. It is intended soon to issue a monthly publication from the office of the New England Farmer, to be conducted by the Editor of that paper, and in part devoted to the culture of the Mulberry and the Manufacture of Silk. More of this anon.

Silk.—The last war with Great Britian taught the Americans one most excellent lesson, viz: to rely upon their own *resources for support:* and the results of this one lesson have been far more useful to us than would have been ten thousand of the most brilliant victories over the mother country. It has resulted in the erection of manufacturing establishments in almost every nook and corner of the Middle and Northern States—affording sure markets for the produce of the flocks and fields of the Northern Farmer, and increasing the demand for the staple of the Southern planter. The mechanical genius, the industry, and the resources of the country have been drawn out and put in successful competition with those of the old world—and now, at a period of about 20 years since *setting up for ourselves* and manufacturing on our *own hook*, we find ourselves amply able to supply our own demand for the most important articles necessary to our comfort, and even to carry the war of commerce and manufactures into the country of the enemy. In cottons and broadcloths we have succeeded admirably; what genius and perseverance have done for us in these departments of manufacture, they will do for us in other departments. Why not try silk, then? Have we forgotten the great lesson which the last War taught us? Must we wait for a rupture with France, and a consequent failure in the supply of silks to teach us the lesson again?

Silk has become a common if not a necessary article of consumption. The wealthy and the poor use it more or less; in robes, veils, handkerchiefs, and ribbons, and thread, it is used perhaps by every man, woman and child, in the country; not a *button-hole* can be well made without it. We are paying France more than *six millions of money a year* for this very article; and yet it can be as well cultivated and manufactured in the United States as in France. The valleys and the hills even of the Green Mountain state can be made to produce silk—and they should be made to do it. Some enterprising Vermonters have commenced cultivating the mulberry, upon the leaves of which the *silk worms* are fed, and we doubt not that with a little care and labor they will soon find this a source of pleasure and of profit. Let those individuals persevere—let them impart to their neighbors and to their brother farmers, through the newspapers, the result of their experiments. By so doing we doubt not they will satisfy the most incredulous of the practicability of raising *silk in New England*, and thus introduce the cultivation of it as a regular and profitable branch of *agriculture.—Vermont Watchman.*

The 60th anniversary of the battle of Lexington was celebrated on the 20th, by the removal of the remains of those who were killed in the battle to the new monument erected on the spot where they fell. Address by Hon. E. Everett.

PRICES OF COUNTRY PRODUCE.

CORRECTED WITH GREAT CARE, WEEKLY.

		FROM	TO
APPLES,	barrel	3 00	3 50
BEANS, white,	bushel	2 50	2 62
BEEF, mess, (new)	barrel	11 00	11 50
Cargo, No. 1.	"	9 50	10 00
prime,	"	7 00	7 25
BEESWAX, (American)	pound	20	23
BUTTER inspected, No. 1,	"	14	16
CHEESE, new milk,	"	8	9
skimmed milk,	"	3½	6
FEATHERS, northern, geese,	"	40	45
southern, geese,	"	35	39
FLAX, American,	"	10	11
FLAXSEED,	bushel	1 25	1 30
FLOUR, Genesee, cash	barrel	5 62	5 75
Baltimore, Howard street,	"	5 50	5 62
Baltimore, wharf,	"	5 50	5 62
Alexandria,	"	5 25	5 50
GRAIN, Corn, northern yellow	bushel	83	85
southern yellow	"	77	80
white,	"	72	73
Rye, northern,	"	85	90
Barley,	"	63	65
Oats, northern, (prime)	"	48	50
HAY, best English,	ton	18 00	19 50
eastern screwed,	"	12 50	13 00
hard pressed,	"	14 00	15 00
HONEY,	gallon	37	42
HOPS, 1st quality	pound	14	15
2d quality	"		
LARD, Boston, 1st sort,	"	9½	10
southern, 1st sort,	"	8	9
LEATHER, slaughter, sole,	"	19	20
do. upper,	"	12	14
dry hide, sole,	"	16	18
do. upper,	"	18	20
Philadelphia, sole,	"	27	29
Baltimore, sole,	"	25	27
LIME, best sort,	cask	1 00	1 05
PORK, Mass. inspect. extra clear,	barrel	20 00	21 00
Navy, mess,	"	16 00	17 00
bone, middlings,	"	8	8 50
SEEDS, Herd's Grass,	bushel	2 25	2 50
Red Top,	"	77	1 00
Red Clover, northern,	pound	8½	9
White Dutch Honeysuckle,	"	25	30
TALLOW, tried,	cwt.	7 50	8 00
WOOL, prime, or Saxony Fleeces,	pound	70	80
American, full blood, washed,	"	55	60
do. 3-4ths do.	"	50	55
do. 1-2 do.	"	42	48
do. 1-4 and common	"	36	42
Native washed	"	38	60
Northern pulled. Pulled superfine,	"	55	60
1st Lambs,	"	45	50
2d do.	"	30	33
3d do,	"	25	30
1st Spinning,	"	35	40

Southern pulled wool is generally 5 cts. less per lb.

PROVISION MARKET.

RETAIL PRICES.

HAMS, northern,	pound	10	12
southern,	"	7½	8
PORK, whole hogs,	"	6	7
POULTRY,	"	10	14
BUTTER, (tub)	"	18	20
lump	"		
EGGS,	dozen	14	16
POTATOES,	bushel	45	50
CIDER,	barrel	2 75	3 00

BRIGHTON MARKET.—MONDAY, APRIL 20, 1835.

[Reported for the Daily Advertiser & Patriot.]

At market 240 Beef Cattle, 12 pairs Working Oxen, 12 Cows and Calves, 325 Sheep, and 465 Swine. 40 Beef Cattle remain unsold.

PRICES. *Beef Cattle*—Nearly all the Beef Cattle were purchased by the speculators before they arrived at market; most of them without weighing, but at a small advance on former prices, some of which were extraordinary fine. We shall omit giving prices until the market shall have become more settled.

Cows and Calves—Sales were noticed $22, 24, 26 50 and $33.

Sheep—Sales not noticed.

Swine—In demand; one lot to peddle was taken at 5⅝ for sows and 6¾ for barrows; one at 6¼ for sows and 6½ for barrows; at retail 6 for sows and 7 for barrows.

FLOWER SEEDS.

An extensive collection of splendid Annual, Biennial and Perennial Flower Seeds, comprising some new and choice varieties, for sale by GEO. C. BARRETT. april 22.

ST HELENA POTATOES.

200 bushe's of this very superior Potato for sale at Brimmer & Inches' store on the T wharf, at 80 cents per bushel by MOSES HEALEY. april 23

ASPARAGUS ROOTS.

FINE, large, three years old Roots of the Dutch Asparagus, for sale by GEO. C. BARRETT. april 15.

GRAPE VINES & PLUM TREES.

ISABELLA and Catawba of extra size and Red and White Chasselas Grapes, and of the foreign varieties.

ALSO—Plum trees of vigorous growth and of the most approved kinds, for sale by SAMUEL POND, Cambridgeport. Orders may be left at the N. E Farmer Office. march 18.

GRIST MILL MACHINERY FOR SALE.

A grist mill, with geering complete, built in the best manner, and has been running but a very short time—stones 5 feet 6 inches diameter—runner 19 inches thick—removed for the accommodation of other machinery.

One runner, 5 feet diameter, 17 inches thick.

Two driving wheels, partly worn, with pinions and spindles.

A pair of mill stones, superior grit, 4 feet 8 inches diameter, runner 18 inches thick, with the requisite iron work.

The above will be sold low, if immediate application is made at the counting room of the Daily Advertiser & Patriot. march 11.

TREES FOR SALE,

AT W. BUCKMINSTER'S Nursery, Framingham:—Apple trees, Cherry trees, Pear trees, Peach trees, Rock maple and Larch trees.

Also, Isabella Grape Vines, all of the first quality, at customary prices. march 4.

AGENCY IN CONCORD, N. H.

WILLIAM KENT has accepted the agency of the New England Seed Establishment, and has received a full assortment of GARDEN and FLOWER SEEDS neatly papered up, with directions for cultivating, &c. on each paper. These Seeds are warranted, being raised in gardens connected with the above establishment.

Concord, N. H. March 24, 1835.

WANTS A SITUATION.

AN experienced Gardener, well acquainted with all the branches of gardening, wants a situation—good reference can be made. Address R. E. at this office. April 8.

SILVER FIRS, &c.

WILLIAM MANN of Bangor, Me. will execute at short notice orders for Silver Firs, Evergreens, &c. well packed and in good order. April 8.

GROUND PLASTER,

From the Lubec Manufacturing Co. in casks of 500 lbs. each, constantly on hand and for sale by GEO. CLARK & CO. No. 9, T Wharf. april 8.

PLEASANT AND VALUABLE RESIDENCE FOR SALE.

SITUATED in Dorchester on the Brushhill turnpike, two miles from Roxbury street, containing 16 acres of excellent land with a mansion house, farm house, two barns and outhouses thereon, having a garden of one acre containing valuable fruits &c. The situation is unrivalled, commanding a most extensive prospect of the harbor and of the country back.

The houses are in complete repair and the whole farm under a good state of cultivation, with a good orchard of excellent fruit. For terms and particulars inquire of Messrs LOT WHEELRIGHT & SON, 46 Central Wharf, GEORGE C. BARRETT at this office, or JOSIAH WILSON on the premises.

Newburyport Agricultural Warehouse and SEED STORE.

THE subscriber, Agent for the New England Seed Store, has received a full assortment of *Garden and Flower Seeds*, raised and put up expressly for the New England Seed Establishment, in papers with their labels on them, with directions for cultivating, &c. warranted of the growth of 1834.

Also received from the Agricultural Warehouse, Boston, and Manufacturers, a general assortment of Ploughs, Cultivators, Hay Cutters, Hay Knives, Hoes, Garden Hoes, Manure Forks, Shovels, Spades, Churns, &c. The above establishment was opened by the subscriber last Spring, and arrangements made to be constantly supplied with all kinds of Garden and Farming Tools, including those of the Dairy, which he offers at manufacturers' prices. WM. HILL,

No. 3, South Row, Market Square.

Newburyport, April 1. 3t*

Wm. PRINCE & SONS,

Near New York, will forward their new Catalogues, *with very reduced prices*, to every applicant. No. 1.—Fruit and Ornamental Trees and Flowering Plants. No. 2.—Double Dahlias and Bulbous Flowers. No. 3.—Garden, Agricultural and Flower Seeds, comprising the most extensive assortment of every class. Of the Dahlia above 500 varieties, including all the striped and variegated kinds, and assortments of one dozen named varieties, selected by us, will be supplied at 3, 4 1-2 and $6, according to rarity, &c. Tree Roses grafted 3 to 4 feet high, of 50 varieties, and a few dozen of Harrison's new double Yellow Rose, which flowers profusely. 10,000 cuttings of the Chinese Mulberry, prepared for planting, at $8 per 100 or $60 per 1000, to purchasers of which the secret will be imparted, calculated to cause nearly all to grow.

Also, 35 bushels Italian Loleh seed, a superior grass, recently introduced—20 bushels Spring Tares—1,800 lbs White Dutch Clover seed—2,000 lbs Provence Lucerne—500 lbs Trifolium incarnatum, or early Crimson Clover, affording the earliest pasturage.

To Nurseries, and others making large purchases, a very liberal discount will be made, and a convenient credit allowed.

Orders must be sent *direct* per mail, and will receive prompt attention. 3t* april 15.

IMPROVED SHORT HORNED STOCK.

To be sold, a number of fine animals, from the breed of Denton, Admiral, Wye Comet, &c. Apply to A. GREENWOOD, on the Welles farm, near Doctor Codman's Meeting-House, in Dorchester. feb. 25.

FOR SALE, or To Let for the Season.

The celebrated STALLIONS, Highlander and Dey of Algiers. Also—six thorough bred Durham improved Short Horned BULLS. Also—a number of Heifers and Cows of the same breed, for sale. Inquire of RALPH WATSON, East Windsor, Conn. April 8.

KALMIAS, AZALEAS, &c.

THE subscriber will furnish Kalmia latifolias and Azalea nudifloras in bundles of 25 each, packed in moss, at the rate of $12,50 per hundred, delivered at GEO. C. BARRETT'S Seed Store, who is agent, at short notice. Also, a great variety of indigenous and exotic shrubs, and herbaceous plants

Lancaster Garden, March 27. JOS. BRECK.

FOR SALE OR TO LET,

A valuable Farm situated in Medford, about five miles from this city, well calculated for a milk, vegetable and fruit farm, or would be let on shares, provided a temperate man should want the same.

For further particulars apply at this office. m 11.

4000 APPLE TREES

FOR sale by the subscriber, at Fresh Pond, in Cambridge, consisting of Baldwins, Russetts, Porters, Rivers, Siberian Crabs, and Blue Pearmains. The trees are four years from the bud and are probably the best in Massachusetts.

JONAS WYETH.

Cambridge, April 8.

FINE DAHLIAS.

A splendid collection of DOUBLE DAHLIAS for sale at the New England Seed Store, by GEO. C. BARRETT. a 15.

COMPLETE FARMER AND RURAL ECONOMIST.

GEORGE C. BARRETT and RUSSELL, ODIORNE & Co. have in press a new edition of the *Complete Farmer and Rural Economist*, by THOMAS G. FESSENDEN, Editor of the New England Farmer, *revised and improved with considerable additions*. The first edition was published last season, and was sold within a few months of the publication. This rapid sale, and the sentiments universally expressed by those who have read the work, show that the public place a high value uponit. The new edition will be ready for delivery about the first of May.

NEW AMERICAN ORCHARDIST.

GEORGE C. BARRETT and RUSSELL, ODIORNE & Co. Boston, have now in press, and will publish in a few weeks, the second edition, greatly enlarged and improved, of the NEW AMERICAN ORCHARDIST, or an account of the most valuable fruits of all climates, adapted to cultivation in the United States, with their history, uses, modes of culture, management, &c. Also, useful vegetables, ornamental forest trees, shrubs, and flowers, silk, bees, &c. By WILLIAM KENRICK.

GRAPE VINES.

A few hundred prime Isabella and Catawba Grape Vines for sale by JONATHAN BOYCE, Market Street, Lynn. march 25. 4t

FRESH WHITE MULBERRY SEED.

JUST received at the New England Seed Store, 51 & 52 North Market street,

A quantity of fresh and genuine White Mulberry-seed, from one of the greatest Mulberry Orchards in Connecticut, warranted new and good, directions accompanying each package.

Dec. 31, 1834. GEO. C. BARRETT.

MISCELLANY.

RETURN OF SPRING.

The sombre veil of cloud is gone,
The grateful sunlight beams,
The distant hills reflect the light,
The swollen river gleams.

Now the glad birds in vocal joy,
Breathe forth the chant of praise!
Now the sweet flowers in rich perfume,
Their welcome incense raise!

The voice of life is all around,
Breathing of hope and love;
Be silent every murmuring word,
And lift each thought above.

"Seed time and harvest will not fail,"—
Our God will still bestow;
Then let our anxious fear be still,
And gratitude o'erflow.

A NEW ENGLAND LOG HOUSE.

You can hardly find a dwelling in New England, be it a framed house or a log cabin, in which some periodical print is not taken. The newspapers of the day are scattered far beyond the route of the mails, and the region of passable roads. The lonely settler will weekly emerge from his distant home in the woods, to get his newspaper. The writer of this chapter once passed a night in a log house, many miles beyond the region traversed by passable roads. It was in the midst of the romantic, the silent, the unbroken wilderness. Far as the eye could reach, from this humble dwelling nothing could be seen but the wildness of unsubdued nature. Water-fowl of various kinds were sporting upon the wide sheet of water, that glittered like a mirror embosomed in the forest. Lofty mountains encircled the horizon, their sides covered with a thick growth of trees, and their rocky battlements towering to the skies. One would think that in an abode so lonely, apparently so entirely secluded from intercourse with man, there must be found the ignorance of an almost semi-barbarous state. But there we found the Bible and the family altar, and heard the voice of morning and evening prayer. There we found the regular files of the newspaper, and in conversation with the tenant of that lowly abode, we found him well acquainted with the various subjects which were then agitating the political and the religious world. The missionary operations of the day, the hostile manifestations of Europe, the public men and important measures of his own country, were subjects with which his mind was familiar, and upon which he had formed opinions.

I had with me one of the novels of Sir Walter Scott. As I threw myself upon the bed at night, the book was left upon the coarse pine table before the fire. The light of the blazing pitch pine knot, stuck into the crevice of the chimney, threw its bright flashes over the room, while the black smoke it emitted rolled in circling wreaths up the chimney. Lamps and candles were unthought of in this humble dwelling. The farmer took up the book, and soon became so interested in its pages, that the feeling of drowsiness and the thought of sleep were driven from him. I awoke about midnight, and there he was bending before the pitch pine knot, enchained by the creations of Sir Walter's genius. Again I awoke before morning, and there he still was, apparently insensible to the lapse of hours, poring over the fascinating volume. In fact, the morning dawned before he laid aside the book, to go, unrefreshed by sleep, to engage in the toils of the day.—*New England and her Institutions.*

THE FARMER OF NEW ENGLAND.

It is doubful whether there is in any part of the world a class of men more comfortable and contented than the farmers of New England. They are an intelligent, virtuous, and most influential part of the community. Many of them are the pride of the country, and the ornaments of that religion which has made New England what it is. Go to their dwellings, and you will hear the morning and the evening prayer. Go to the church, and you will see them with their families, respected and devout worshippers. Present to them the claims of suffering humanity, and you will find that neither the plains of Asia, nor the isles of the Pacific, are too remote for the reach of their sympathies and their beneficence. Already have the arms of their benevolence embraced the world. Many of the benighted sons of India have been blessed by their influence. Many a fierce wanderer on the heights of Hawaii has been led by their prayers and their efforts to embrace that religion which takes from death its sting, and from the grave its victory. Take the farmers of New England as a body, and they are a set of noble men. They are nature's noblemen. There are individuals among them who are ignorant and irreligious and degraded with hearts which can neither be moved with gratitude to God, nor with sympathy for human woes. They will rally under any banner which waves in defiance of a religion which claims a pure heart and a holy life. They are the foes of temperance and all its kindred virtues. But through the kindness of God they are few in numbers, and powerless in influence. The farm-houses of New England are generally the abodes of intelligence and happiness. It is in these abodes of honest independence and enlightened piety, that most of the missionaries who have gone from this country to heathen lands have found their birth. May the farmers of New England rise higher and still higher in the scale of moral and intellectual excellence, and show to the world that intelligence and virtue and independence may be united with a life of honest toil.—*Ib.*

Nothing annoys an enemy more than kindness. It is an arrow that generally hits the mark. It is the most severe, yet the most noble mode of treatment.

Beware of little expenses;—a small leak will sink a great ship.

Rather go to bed supperless than rise in debt.

If you do not hear reason, she will surely rap your knuckles.—*Dr Franklin.*

NANKIN & CANTON STRAW CARPETING.

ELIAB STONE BREWER, No. 414 Washington street, has constantly on hand a large assortment of Straw Carpeting, of various qualities and widths, among which are—

2500 yards superfine Nankin, 6-4
2000 do. do. do. 5-4
3500 do. Canton do. 6-4
4500 do. do. do. 5-4

1 case German Table Mats, a new and superfine article. April 1.

TO NURSERYMEN.

The subscriber wishes to relinquish the charge of his extensive Nurseries to a tenant, or share it with a competent associate. A green house is contemplated as an appendage to the establishment. O. FISKE.

Worcester, March 16, 1835.

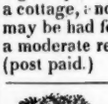
The stock of Cows, Team, and Implements of Agriculture, may be taken with the Farm at a fair valuation. Feb. 25.

TO LET,

ON a lease of five or more years, as may be agreed upon, a Farm, containing one hundred acres of Land, suitable for a Dairy, with dwelling house, barn, and all other buildings requisite, a good orchard, and well watered. The situation is two miles from the city of New Haven, in the Parish of Hampden. For further particulars address (post paid) to No. 265, box post office, New Haven. Feb. 25.

TO LET,

A Farm of about 100 or more acres of Land, situated one mile from the city of New Haven—very desirable as a Dairy, a great part being pasture, and produces good hay. There is a cottage, and every requisite building, all newly erected, and may be had for such term of years as may be agreed upon, at a moderate rent. Address No. 265, Post Office, New Haven, (post paid.)



FRUIT TREES,

ORNAMENTAL TREES, PLANTS, &c.

NURSERY of WILLIAM KENRICK, in NEWTON, MASS. 5½ *miles from Boston by the Western Avenue, and ½ a mile from the Worcester Rail Road.*

The FRUIT TREES include the finest kinds of New Flemish Pears,—also, Apples, Cherries, Peaches, Plums, Nectarines, Apricots, Almonds, Quinces, Grape Vines, Currants, Raspberries, Gooseberries, and Mulberries, including the Chinese Mulberry, or MORUS MULTICAULIS, Strawberries, Figs, &c.—selections from the best varieties known. The Ornamental Trees and Plants alone, comprise one thousand varieties, the most beautiful known; these include Horse Chesnuts, Weeping Willows, Catalpas, Mountain Ash, Ailanthus or Tree of Heaven, Scotch Larch, Silver Firs, Venetian Sumach, Altheas, Snowballs, Lilacs, Honeysuckles, &c.—Superb China and Hardy Roses, Herbaceous Flowering Plants, Pæonies, and splendid Double Dahlias.

Address to WM. KENRICK, Newton, Mass. Trees and Plants, when ordered, are selected and labelled with due precaution and care, and securely packed and duly forwarded from Boston by land or sea. Transportation to Boston gratis.

All orders left with GEO. C. BARRETT, at his Seed Store, Nos 51 & 52, North Market street, Boston, who is Agent, will be in like manner duly attended to.—Catalogues gratis, on application.

10,000 *Peach Trees.*—Gentlemen who may be desirous of forming extensive orchards of the Peach tree in the vicinity of our rail roads, for the supply of the Boston market, are now offered a capital collection.

EARLY FIELD CORN.

JUST received, a quantity of the Early field Corn, described by Samuel S. Lathrop in the 24th number of the present volume of the New England Farmer. G. C. BARRETT.

Feb. 25.

MULBERRY AND SILK.

COBB'S Treatise on the Cultivation of the Mulberry, and upon Silk, being an improved edition. For sale at the office of the N. E. Farmer. Price 50 cents.

Jan. 21. GEO. C. BARRETT.

THE NEW ENGLAND FARMER

Is published every Wednesday Evening, at $3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

☞ No paper will be sent to a distance without payment being made in advance.

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